

Café red

L.I. RESTAURANT WEEK 2024

OCT 27th - NOV 3rd

3 COURSE DINNER {\$39}

Before placing your order, please inform your server if a person in your party has any food allergy

APPETIZER

choice of:

Soup of the Day

++ Caesar Salad

parmesan shavings, croutons, baby romaine & (anchovy free) caesar dressing

+ Harvest Salad

arugula, asparagus, beets, tomato, cucumber, red onion, red wine vinaigrette

Arancini

mozzarella filled arborio rice balls, breaded & crisped, served with tomato dipping sauce

+ Caprese

fresh mozzarella, sliced tomato, roasted peppers, basil & balsamic reduction

+ Thai Mussels

P.E.I. mussels steamed in a savory Thai curry broth

MAIN COURSE

Ravioli Pomodoro

fresh spinach & ricotta ravioli with house pomodoro sauce

Pappardelle

with filet mignon bolognese

+ Shrimp Curry

fresh gulf shrimp cooked in yellow curry, mango chutney, jasmine rice & steamed vegetables

++ *Ora King Salmon

sesame crusted, sweet soy glaze & wasabi aioli, jasmine rice & steamed vegetables

+ Hunters Chicken

organic cutlet braised in red wine with mushrooms, onion & bacon, with mashed potatoes & steamed vegetables

++ Chicken Capricciosa

lightly breaded & pan golden, topped with arugula, cherry tomato, onion, mozzarella, balsamic vinaigrette

+ Braised Rib of Beef (\$5)

grass fed, red wine reduction, crispy onions, mashed potatoes and vegetables

++ *Steak Frites (\$10)

painted hills / grass fed raised, shell steak, spicy gorgonzola sauce, french fries, asparagus and haricot verts

DESSERTS

~ Bread Pudding - Coconut Tiramisu
Flourless Chocolate Cake - Trio of Gelato - Sorbet ~

+ Naturally Gluten Free

++ GF upon Request requires modifications

NO SUBSTITUTIONS | MENU SUBJECT TO CHANGE

SATURDAY NIGHT LAST SEATING AT 6:30 AND
ORDER MUST BE IN BY 7PM LATEST

* This menu item is served raw or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or fresh eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions